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Mailed
June 29, 1976

We can custom-make a cutting board that handles two sides of beef.

Or 10 chops.
Or 96 mackerel.
Or 212 chickens.
Or you name it.

Then we'll go ahead and put together a custom cutting surface made to order for you.

No job's too big.
Or too small.

And nothing on the market performs like Sani-Tuff.

It's a rugged, modern material that won't crack, split, chip or splinter

like old-fashioned wooden boards.

It's non-absorbent.

Won't hold odors.

And wipes clean in minutes.

Sani-Tuff's resilient surface gives slightly with pressure, too.

It won't dull knives or other carving equipment.

Sani-Tuff, it's the best you can get anywhere.

No matter how you slice it.

Sani-Tuff Food and Meat Cutting Boards

TA

TEKNOR APEX COMPANY

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Sani-Tuff Cutting Boards

The advantages of using Sani-Tuff Food and Meat Cutting Boards:

Non porous: will not absorb food odors, juices or blood.

Non-toxic: sanitary and tough.

Hygienic: cleans quickly and easily with soap and water. Avoid cleaning in dishwashers.

Resists cuts and gouges.

Durable: won't crack, splinter, chip or swell.

Long wearing: both sides can be used; light, easy to handle.

Easy maintenance: no need to scrape, brush or clean with salt.

Stronger: composition material of greater strength; more sanitary than wood.

Bacteria and vermin proof.

Preserves knife edges.

The first choice of meat and fish processing plants, supermarkets, restaurants, diners, cafeterias, fast food operations, hotels, motels, hospitals, schools and a host of other institutions.

Description
Series: No. 500

Material: Unique molecular composition preserves cutting edges of knives.

Color: Buff

Dimensions: 1″ and 2″ thicknesses available in all sizes up to 36″ x 96″. ¾″ stock sizes up to 30″ x 40″. ½″ stock sizes up to 18″ x 36″. Custom sizes quoted on request.

General Use: Light duty cutting for sandwiches and salads. Dicing, mincing, slicing meats and vegetables. Cutting meat, fish and vegetables. Heavy duty cutting in restaurants, hotels, bakeries, processing or meat packing plants, butcher shops, ships, canneries and markets.

Finish: Smooth and reversible.

Sani-Tuff cutting boards are not recommended for use with cleavers or axes.

National Sanitation Foundation Seal of Approval.

Approved by United States Department of Agriculture.

Acceptable to Food & Drug Administration, U.S. Department of Health, Education and Welfare.

Meets Federal Specifications LLL-B-568d Type II.

TA TEKNOR APEX COMPANY, 505 Central Avenue, Pawtucket, Rhode Island 02862, U.S.A. / Cable TEKNOR / Phone 401-725-8000